



**All meals served at Cross Keys Hotel  
are prepared to order using  
fresh high quality produce.**

**At peak times waits may exceed normal expectation.  
We thank you in advance for your  
patronage and understanding.**



# Bistro Menu

## BREAD *v*

Garlic Bread 7

Herb Bread 7

Garlic Bread with Cheese 8

Traditional Bruschetta 12

Tomato, red onion and basil salsa served with shaved parmesan and balsamic glaze

Home-made Dip 14

With Turkish bread and flat bread  
*Extra bread* 6

## SIDES *v*

Creamy Mash Potato 6

Garden Salad 8

Seasonal Vegetables 8

Steak Fries 8

With tomato sauce and aioli

Potato Wedges 9

With sweet chilli sauce and sour cream

## ENTRÉE

Oysters	EACH	½DOZ	DOZ
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Natural	3.0	16	24
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Kilpatrick	3.5	18	28
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Soup of the Day 8

Vegetarian Spring Rolls *v* 10

With sweet chilli dipping sauce

Satay Chicken Tenderloins 14

On jasmine rice with creamy satay sauce

Buffalo Chicken Wings 14

Marinated in a BBQ and bourbon sauce

Salt & Pepper Calamari 14

With garlic aioli and lemon

Nachos *v* 16

Mozzarella cheese, tomato salsa, guacamole, jalapenos and sour cream

Spanish Scallops 19

With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice

**Vegetarian:** *v*

**Gluten Free:** Menu enclosed

**Disclaimer:** Menu items may contain traces of nuts

**Please Note:** 10% surcharge applies on Public Holidays

# Bistro Menu

## SALADS

### Traditional Caesar Salad v

Cos lettuce, croutons, bacon, poached egg, anchovies and fresh parmesan with home-made Caesar dressing

*Add Chicken*

### Flame Grilled Chicken Salad

Cos lettuce, avocado, sweet corn, daikon radish, fresh coriander, crispy rice noodles and black beans with home-made ranch dressing

### Warm Chicken Salad

Mixed lettuce, red onion, lightly smoked chicken, crispy bacon, honey roasted cashews and mango with a seeded mustard dressing

### Flame Grilled Calamari Salad

Mixed lettuce, red onion, cucumber, bean shoots, sundried tomatoes and fennel with a red chilli vinaigrette

### Thai Beef Salad

Mixed lettuce, capsicum, peanuts, red onion and bean sprouts with a coriander and ginger vinaigrette

**Vegetarian:** *salads served as vegetarian upon request*

18

6

22

23

24

27

## BURGERS & WRAPS

### Vegetarian Wrap v

Mixed salad, tomato, cucumber, roasted mushrooms, grilled vegetables, crumbled feta and guacamole with chips and aioli

18

### Grilled Chicken Wrap

Roquette, tomato, tasty cheese, bacon and guacamole with chips and aioli

22

### Beef Burger

Bacon, lettuce, tomato, egg, mayonnaise and cheese with chips and tomato relish

22

### Grilled Chicken Burger

Roquette, tomato, tasty cheese, bacon and guacamole with chips and aioli

22

### Sliders Trio

Pulled pork with caramelised balsamic onion and cheese, beef brisket with roasted pepper, cheese and roquette, jerk style chicken with coleslaw, tasty cheese and spicy sriracha mayonnaise with chips and jerk BBQ sauce

22

### Steak Sandwich

Scotch fillet, lettuce, tomato, cheese, bacon, egg, caramelised onion and mayonnaise with chips and tomato relish

25

# Bistro Menu

## PASTA, RISOTTO & STIR FRY

### Potato Gnocchi v

Roasted pumpkin, baby spinach and walnuts cooked in extra virgin olive oil sauce with fresh parmesan cheese

### Chicken & Mushroom Risotto

Sundried tomatoes, baby spinach and pine nuts in cream sauce with fresh parmesan cheese

### Fettuccine Carbonara

Chicken, bacon, mushrooms and spring onions in cream sauce with fresh parmesan cheese

### Linguine Vongole

Clams cooked with garlic, chilli, extra virgin olive oil, cherry tomatoes and spring onion with fresh parmesan cheese

### Thai Chicken Stir Fry

Chicken pieces with bok choy, Asian vegetables, roasted cashews, baby corn and hokkien noodles in coconut cream, chilli and lime sauce

### Mongolian Beef Stir Fry

Beef strips, Asian vegetables and chilli mixed with sweet soy and oyster sauce on jasmine rice

### Vegetarian Nasi Goreng v

Indonesian style fried rice with fried egg and served with prawn crackers

### Nasi Goreng

Indonesian style fried rice with chicken, fried egg served with prawn crackers

## CHICKEN

### Satay Chicken Tenderloins

On jasmine rice with creamy satay sauce and salad

### Chicken Schnitzel

Home-made with chips and salad

### Butter Chicken

Slow braised chicken pieces in a creamy tandoori sauce served with jasmine rice, roti bread and yoghurt

### Chicken Parmigiana

Home-made topped with ham, cheese and Napoli sauce with chips and salad

### Aussie Parmigiana

Home-made topped with bacon, mozzarella and BBQ sauce with chips and salad

### Chicken Breast Filo

Home-made pocketed with bacon, boccocini cheese, baby spinach and semi dried tomatoes with an apricot, orange and honey sauce with chips and salad

### Champagne Chicken

Chicken breast on sweet potato mash with fresh avocado, cherry tomatoes and sugar snap peas topped with a garlic Champagne sauce

### Chicken Kiev

Home-made with steamed rice and seasonal vegetables

24

24

25

28

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25

25

26

26

28

28

# Bistro Menu

## MEAT

**Roast of the Day** 24  
With seasonal vegetables and potato

**Veal Schnitzel** 29  
Herb and parmesan crusted with chips and coleslaw

**Veal Parmigiana** 32  
Home-made topped with ham, cheese and Napoli sauce with chips and salad

**Lamb Shank** 33  
Slow braised in savory plum sauce served with saffron rice and sugar snap peas

**Mixed Grill** 34  
Flame grilled scotch fillet, sausage, bacon, chicken tenderloins, grilled tomato, fried egg with chips and salad

## STEAK

**350g Grain Fed Portland Rump** 39  
**300g Certified Black Angus Porterhouse** 39

Flamed grilled with chips and a salad or potato and seasonal vegetables

**Sauces GF**  
Mushroom, peppercorn, red wine jus, garlic butter and gravy

**Fried Egg** 2  
**Bacon** 4

## SEAFOOD

**Salt and Pepper Calamari** 24  
With garlic aioli, chips and salad

**Calamari Fritti** 24  
Panko crumbed with tartare sauce, lemon, chips and salad

**Fish & Chips** 25  
Grilled or fried with your choice of sides

**Atlantic Salmon Fillet** 31  
Crispy skin up on creamy mash with cherry tomatoes, sugar snap peas and lemon butter sauce

**Spanish Scallops** 32  
With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice and salad

# Kid's Menu

(Children up to 12 years old)

## KIDS

### Chicken Nuggets

With chips

6

### Spring Rolls

With chips

6

### Roasted Pumpkin Risotto v

Pumpkin, parmesan and dash of cream

6

### Penne Napolitana v

Traditional Napolitana sauce

6

### Banger and Mash

With vegetables

6

### Margherita Pizza v

With chips

6

## BIG KIDS

### Calamari

With chips and salad

10

### Fish & Chips

Grilled or Fried with chips and salad

10

### Roast of the Day

With potato and vegetables

10

### Chicken Parma

With chips and salad

10

### Satay Chicken Tenderloins

On jasmine rice with creamy satay sauce

10

### Chicken and Mushroom Risotto

In cream sauce and fresh parmesan

10

### Penne Bolognese

Traditional bolognese sauce

10

### Hawaiian Pizza

With chips

10

Ice cream cups and cones available at the bar

4



# Senior's Menu

## 2 Courses

*(Entrée and main or main and dessert)*

18

## 3 Courses

21

## ENTRÉE

Garlic Bread

Herb Bread

Home-made Dip

Vegetarian Spring Rolls

Soup of the Day

## MAIN

### Fish & Chips

Grilled or fried with your choice of sides

### Salt & Pepper Calamari

With chips and salad

### Roast of the Day

With potato and vegetables

### Calamari Fritti

With chips and salad

### Banger & Mash

With a rich onion gravy and steamed greens

### Butter Chicken

Slow braised chicken pieces in a creamy tandoori sauce served with jasmine rice, roti bread and yoghurt

### Lambs Fry & Bacon

With mash potato and vegetables

## MAIN CONT.

### Chicken Parmigiana

Ham, cheese and Napoli sauce with chips and salad

### Satay Chicken Tenderloins

On jasmine rice in a creamy satay sauce and with salad

### Potato Gnocchi v

Roasted pumpkin, baby spinach and walnuts cooked in garlic cream sauce with fresh parmesan cheese

### Chicken & Mushroom Risotto

Sundried tomatoes, baby spinach and pine nuts in cream sauce with fresh parmesan cheese

### Spanish Scallops

With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice and salad

### Seafood Gratin

Seafood medley cooked in a white wine and cream sauce gratinated with parmesan cheese and served with chips and salad

## DESSERT

**Sticky Date Pudding** with ice cream

**Pavlova** with ice cream

**Chocolate Mousse**

**Everest Vanilla ice cream** with strawberry topping



# Gluten Free Menu

Please inform staff when ordering from the gluten free menu

## Traditional Caesar Salad V

Cos lettuce, bacon, poached egg, anchovies and fresh parmesan with home-made Caesar dressing

*Add Chicken*

18

6

## Flame Grilled Chicken Salad

Cos lettuce, avocado, sweet corn, daikon radish, fresh coriander, crispy rice noodles and black beans with home-made ranch dressing

22

## Warm Chicken Salad

Mixed lettuce, red onion, lightly smoked chicken, crispy bacon, honey roasted cashews and mango with a seeded mustard dressing

23

## Flame Grilled Calamari Salad

Mixed lettuce, red onion, cucumber, bean shoots, sundried tomatoes and fennel with a red chilli vinaigrette

24

## Thai Beef Salad

Mixed lettuce, capsicum, peanuts, red onion and bean sprouts with a coriander and ginger vinaigrette

27

## Chicken & Mushroom Risotto

Sundried tomatoes, baby spinach and pine nuts in cream sauce with fresh parmesan cheese

24

## Champagne Chicken

Chicken breast on sweet potato mash with fresh avocado, cherry tomatoes and sugar snap peas topped with a garlic Champagne sauce

28

## Roast of the Day

With seasonal vegetables and potato

24

## Mixed Grill

Flame grilled scotch fillet, sausage, bacon, chicken tenderloins, grilled tomato, fried egg with chips and salad

34

## 350g Grain Fed Portland Rump

39

## 300g Certified Black Angus Porterhouse

39

Flamed grilled with chips and a salad or potato and seasonal vegetables

## Sauces

Mushroom, peppercorn, red wine jus, garlic butter and gravy

## Spanish Scallops

With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice and salad

29

## Atlantic Salmon Fillet

Crispy skin up on creamy mash with cherry tomatoes, sugar snap peas and lemon butter sauce

31



# Wine List

## SPARKLING

<b>Willowglen Brut</b> Riverina, New South Wales	6.5	28
<b>Taltarni T Series Brut</b> Victoria	8.5	42
<b>Divici Prosecco</b> Treviso Hills, Italy	9.0	45

## WHITE

<b>Willowglen Semillon Sauvignon Blanc</b> Riverina, New South Wales	6.5	28
<b>Pikorua Sauvignon Blanc</b> Marlborough, New Zealand	8.0	40
<b>Pocketwatch Sauvignon Blanc</b> Margret River, Western Australia	8.0	40

## WHITE CONT.

<b>Willowglen Chardonnay</b> South Eastern Australia	6.5	28
<b>Windy Peak Chardonnay</b> Yarra Valley, Victoria	8.0	40
<b>Pocketwatch Pinot Grigio</b> Central Rangers, New South Wales	8.0	40
<b>Bella Riva Pinot Grigio</b> King Valley, Victoria	8.5	42
<b>Willowglen Moscato</b> Riverina, New South Wales	6.5	28
<b>Beach Hut Pink Moscato</b> South East Australia	7.0	33
<b>Apostrophe Riesling, Gewurztraminer, Blanc</b> Great Southern, Western Australia	8.5	42

# Wine List

## RED

<b>Willowglen Shiraz Cabernet</b> Riverina, New South Wales	6.5	28
<b>Pocketwatch Shiraz</b> Central Ranges, New South Wales	8.0	40
<b>Four in Hand Shiraz</b> Barossa, South Australia	10.0	50
<b>Willowglen Cabernet Merlot</b> Riverina, New South Wales	6.5	28
<b>La Bossa Merlot</b> South Eastern Australia	7.0	33
<b>Bella Riva Merlot</b> King Valley, Victoria	8.5	42
<b>Deen VAT 9 Cabernet Sauvignon</b> South East Australia	7.0	33
<b>Windy Peak Cabernet Sauvignon</b> Yarra Valley, Victoria	8.0	40
<b>Bella Riva Sangiovese</b> King Valley, Victoria	8.5	42
<b>Windy Peak Pinot Noir</b> Yarra Valley, Victoria	8.0	40
<b>Copia Pinot Noir</b> Great Southern, West Australia	8.5	42
<b>Apostrophe Shiraz, Grenache, Mataro</b> Frankland River, Western Australia	8.5	42



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